



**DRINKS
DESSERTS AND
SPECIALS**



FOOD SPECIAL

M O N D A Y

Kids meals 20% **off**

Any Fajita Dish 10% **off**

T U E S D A Y

Kids meals 20% **off**

Any Taco Platter 10% **off**

W E D N E S D A Y

T H U R S D A Y

#50's (ACP'S), BOWLS

& COMBOS 10% **off**

F R I D A Y

S A T U R D A Y

Any appetizer, salad

or soup 10% **off**

S U N D A Y

Kids meals 10% **off**

House specials 10% **off**

(from Dinner Menu)

DRINK SPECIALS

M O N D A Y

T U E S D A Y

16oz Draft Imported Beer **\$4**

16oz House **Rocks** 'rita **\$4**

16oz House **Frozen** 'rita **\$5**

W E D N E S D A Y

T H U R S D A Y

32oz Draft Imported Beer **\$6,5**

16oz Infused **Rocks** 'rita **\$7**

F R I D A Y

S A T U R D A Y

Pitcher Imported Beer **\$12**

Pitcher House **Rocks** 'rita **\$17**

Pitcher House **Frozen** 'rita **\$21**

S U N D A Y

Infused Tequila Shots **\$5**

Imported Beer Bottle **\$4**

Michelada **\$7**

{NOT VALID WITH COUPONS, TOGO OR ONLINE ORDERS}



DRAFT BEER

D O M E S T I C

16oz **\$5** | 32oz **\$8** | Pitcher **\$15**

Bud Light | Red Oak

Michelov Ultra

Miller Lite | Blue Moon

I M P O R T E D

16oz **\$6** | 32oz **\$9** | Pitcher **\$17**

Corona Premier | Pacífico

XX Amber | XX Lager

Modelo Negra | Especial

R O T A T I N G

M I C R O B R E W S

16oz **\$7** | 32oz **\$10** | Pitcher **\$18**

3 seasonal microbrews

- ASK YOUR SERVER -

BOTTLE BEER

D O M E S T I C **\$5**

Bud Light | Miller Lite

Michelov Ultra

Natural Light

I M P O R T E D **\$6**

Modelo especial

Modelo Negra | Pacífico

XX Amber | XX Lager

Corona | Victoria

Stella Artois

B U C K E T O F 5

Coronitas **7oz ea** bottles x **\$12**





HOUSE MARGARITAS

HOUSE TEQUILA +
TRIPLE SEC +
OUR IN-HOUSE
MADE SOUR MIX +

IN-HOUSE MADE SUGAR
CANE SIMPLE SYRUP

make it your way

1. Size:

Mason Jar [16oz] **R \$7 F \$8**

Jumbo [22oz] **R \$10 F \$11**

Pitcher [64oz] **R \$20 F \$24**

2. Rocks or Frozen

3. Flavor: Lime, strawberry,
mango, peach, raspberry.

4. RIM: Sugar, salt or chili.

SIGNATURE MARGARITAS

EL SANTO \$14
(HORNITOS + GRAND MARNIER)

Premium sour / Agave nectar
Custom rim / Lime

EL JEFE \$15
(PATRON SILVER + REMY MARTIN)

Premium sour / Simple syrup
Custom rim

CADILLAC \$15
(DON JULIO AÑEJO + GRAND MARNIER)

Premium sour / Simple syrup
Orange juice

BLACKJACK \$14
(HERRADURA REPOSADO + CHAMBORD)

Premium sour / Agave nectar
Custom rim / Lime

BLUE PACIFIC \$14
(HORNITOS + BLUE CURACAO)

Premium sour / Agave nectar
Custom rim / Lime

PLEASE DRINK RESPONSABLY



INFUSED TEQUILA

IN HOUSE MADE WITH FRESH FRUITS AND VEGETABLES

- Strawberry + Basil
- Pinneapple + Habanero
- Pinneapple + Ginger
- Jalapeño + Serrano
- Apple + Pear (Seasonal)
- Mango + Wiki (Seasonal)
- Peach + Rosemary (Seasonal)

make it your way

MARGARITA [16oz] \$10

- ROCKS ONLY ANY FLAVOR ANY RIM -

PITCHER [64oz] \$30 SHOT \$6

REPOSADO TEQUILA

(Light tinted color, aged in wood barrels for approx. 212, months, has a light caramel and oak flavors for soft finish)

We recommend to take good quality tequila straight!



- Herradura \$8
- Cabo Wabo \$9
- Hornitos \$9
- Corralejo \$9
- Cazadores \$9
- 1800 Repo \$9
- Espolón \$9
- Casamigos \$10
- Don Julio \$11
- Patrón \$12
- El Tesoro \$10



Make it a Margarita
MASON JAR [16oz] R +\$4 | F +\$5
Pitchers not available



BLANCO TEQUILA

(Clear non-aged tequila in metal barrels, with a smooth finish)

We recommend to take good quality tequila straight!

- Casamigos \$10
- Patrón Silver \$11
- 1800 Silver \$8
- Espolón Blanco \$8
- Don Julio \$10
- Tres Generaciones \$9
- Cabo Wabo \$8
- Corazón \$9
- Sauza Blanco \$6
- Lunazul \$6
- Milagro Blanco \$6
- Maestro Dobel \$12

Make it a Margarita
MASON JAR [16oz] R +\$4 | F +\$5
Pitchers not available

AÑEJO TEQUILA

(Amber color, aged in oak barrels at least 12 months or up to 3 years, has a strong oak finish)

We recommend to take good quality tequila straight!



- Herradura \$9
- Lunazul \$9
- Tres generaciones \$10
- Cazadores \$10
- 1800 Añejo \$10
- Cabo Wabo \$10
- Casamigos \$11
- Don Julio \$12
- Patrón \$14



Make it a Margarita
MASON JAR [16oz] R +\$4 | F +\$5
Pitchers not available



SIGNATURE COCKTAILS

AÑEJO BLOOD OLD FASHIONED \$12

(CASAMIGOS AÑEJO
+ BLOOD ORANGE LIQUOR)

Muddled cherry + Orange
Bitters, strained over ice

GRAPEFRUIT JALAPEÑO \$12 (JALAPEÑO INFUSED TEQUILA)

Grapefruit juice | Agave syrup
Fresh handmode | sour mix

LA MULA \$12 (PINEAPPLE GINGER + INFUSED TEQUILA)

Muddled ginger | Dry cider
Grapefruit juice | Simple syrup

PEPINO \$12 (JALAPEÑO INFUSED TEQUILA)

Cucumber | Lime
Agave nectar | Chili rim

ORANGE + MINT SMASH \$14 (MAESTRO DOBEL TEQUILA + GRAND MARNIER)

Soda water | Lemon juice
Agave nectar | Muddled mint
+ Orange, strained over ice

EL DIABLO \$12 (JALAPEÑO INFUSED TEQUILA)

Serrano pepper | Cilantro
Agave | Lime | Sour mix
Fresh handmode



CANTARITOS \$16

Jimador, soda de toronja,
naranja, limón, club soda,
chamuy, tajin.

with Corona **\$20**



SHAKER COCKTAIL \$12

Strawberry basil,
mint, limes, club soda,
simple syrup or agave.



ALTERNATIVE OPTIONS

Tequila Sunrise [12oz] \$10

1800 Silver, grenadine
y orange juice.

Marga Beer \$12

Coronita Beer turned
upside down into a Jumbo
Lime Rocks Margarita

Liquid Marijuana [16oz] \$12

Coconut Rum, sour mix, melone,
blue curacao, pineapple juice.

Michelada [32oz] \$9

Mexican beer, lime, ice,
clamato mix, salt + chili rim.

Bloody María [16oz] \$9

Hornitos, clamato mix,
Worcestershire sauce, ice.

VINO

[W I N E]

Chardonnay
Pinot grigio
Moscato
Cabernet
Merlot



Class \$7 | Bottle \$22



SANGRÍA

[W I N E + F R U I T]

Class \$10 | Pitcher \$27



MOJITOS

Classic \$10

Lime + Mint, white rum,
club soda, simple syrup.

Flavored \$14

Fruit Juice + Lime + Mint
Passion fruit rum,
simple syrup, club soda.

MIMOSA DRINKS \$12

CLASSIC

Prosecco
& orange juice

WAKE ME UP

Tequila, prosecco
& orange juice

FLAVORED

Prosecco, strawberry,
mango or peach puree
& orange juice

POMEGRANATE

Prosecco, Chambord
& orange juice

PEACH

Prosecco, Peach Schnapps
& orange juice

GRAND

Prosecco, Grand Marnier
& orange juice





DESSERTS

Churros \$7

Fried Mexican dough covered in cinnamon sugar and served with honey dipping bowl.



Sopapillas \$7

Crunchy flour tortilla chip coated with cinnamon sugar, served with a scoop of vanilla ice cream, honey whipped cream and chocolate sauce.

Plantain Split \$8

Fried sweet plantain sprinkled with cinnamon sugar and topped vanilla ice cream, strawberries, chocolate sauce, whipped cream, cherries.



Choco Flan \$8

One half Mexican custard and one half chocolate cake, topped with whipped cream, chocolate sauce.



Money Bag \$8

White chocolate raspberry cheesecake cinched up in a crunchy tortilla, served with a scoop of vanilla ice cream, whipped cream and chocolate.